

L'Auberge Chez François

❧ *Prix-fixe Luncheon Menu* ❧

Appetizers

Our Garden Fresh Gazpacho

Onion Soup Gratinée

*Lobster Bisque**

Warm Roquefort Cheese Tart

Caramelized Apples, Cinnamon & Calvados

*Les Asperges Vertes**

Warm Asparagus on Virginia Country Ham, Cheese Medley, Quail Egg

*Les Ris de Veau**

Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

*Maine Rope Mussels**

With Garlic-Herb Butter

Golden Beet Tartare (v)*

Vinaigrette Maison, Capers, Chives

*Coquille of Seafood**

Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Garden Herb Remoulade Sauce

*Chive Crêpe**

Duxelle of Wild Mushrooms, Tomato Concassé, Bordelaise Sauce

*Napoléon de Saumon Duo**

*Norwegian Salmon, House Dill Cured, Potato Crisps, Smoked Trout Caviar,
Celery Root Remoulade, Capers*

*A House Delicacy: Braised Wagyu Beef Cheeks**

Wild Mushrooms, Sherry Wine

Snails from the Vineyards of Burgundy 12.50*

Garlic-Herb Butter

*Half Dozen Cold Oysters, Mignonette Sauce or – Hot, Béarnaise Sauce** 12.50*

Salads

La Salade de l'Auberge

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

Chef Jacques' Salade de Tomates du Jardin 10.95

(Chef Jacques' Own Garden Tomato Salad)

Our Heirloom & Large Red "Big Boy" Tomatoes, Garden Greens & Herbs, Papa's Housemade Vinaigrette

Gem Lettuce Caesar Salad 12.50

La Salade Composée au Roquefort 14.25*

Roquefort Cheese Salad

Grilled Carolina Shrimp Salad 20.95*

Baby Spinach, Goat Cheese, Sesame Seeds, Vinaigrette

A la Carte Menu available upon request

Entrées

Rainbow Trout Filets* 62.00

Mushrooms, Toasted Almonds, Garden Vegetables, Lemon, Brown Butter

Grilled Norwegian Salmon* 62.25

Garden Vegetables, Beurre Blanc Sauce

Classic Beef Bouguignon* 62.95

Organic Vegetables, Red Wine Sauce, Spaetzles

½ Maine Lobster and Haricots Verts Salad* 64.00

Organic Mesclun Greens, House-Made Vanilla Vinaigrette

Papa's Bouillabaisse* 68.00

Medley of Fresh Fish & Shellfish, Saffron Broth

Murray's Grilled Organic Chicken Breast* 61.75

Mushrooms, Fresh Thyme, Garden Vegetables

La Choucroute Royale Garnie à L'Alsacienne* 62.95

Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit

Marcho Farms Calf's Liver 62.95**

Smoked Bacon, Caramelized Onions

Marcho Farms Veal Scaloppini* 65.95

Virginia Ham, Wild Mushrooms, Garden Vegetables, Crème Sauce, Spaetzels

Medallion of Creekstone Farms Beef Tenderloin 68.00**

Garden Vegetables, Béarnaise Sauce

Parmesan Crusted Cauliflower "Steak" 62.00

Seasonal Vegetables Medley, Tomato Herb Coulis

To Share:

Haricots Verts, Roasted Herb Potatoes*, Wild Mushroom Medley*, Pommes Frites, Spaetzels**
12.50

Desserts

Selection from Our Dessert Menu

Our Assorted Hot Soufflés* 14.95

Grand Marnier, Chocolate, Raspberry

Please order with your meal



*Chef Jacques proudly features fresh vegetables and herbs from our on-site gardens.
We source from local, sustainable and artisanal producers to serve healthy and flavorful meals.
Bon Appétit.*

*** Gluten free**

* These items may contain raw or undercooked ingredients or may be served undercooked.
Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness.